

# Additional Requirements

Maine Department of Education  
Child Nutrition Programs  
August 17, 2021

# Pre-K Meal Pattern

- Classroom Family Style Pre-K meal pattern

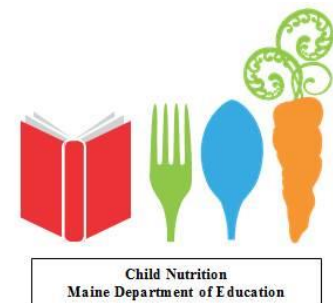
## Co-Mingling

- Cafeteria can use NSLP meal pattern for students also being served a meal



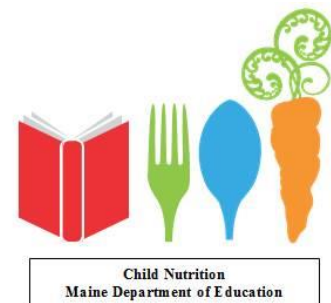
# Pre K Meal Pattern

	Breakfast		Lunch
	Ages 3-5		Ages 3-5
	Classroom		Classroom
Milk	.75 cup		.75 cup
Fruit	.25 cup		.25 cup
Vegetable			.25 cup
Grains	.5 oz eq		.5 oz eq
Meat/MA	Optional		1.5 oz eq
Optional: Substitute for Grain up to 3 times per week			



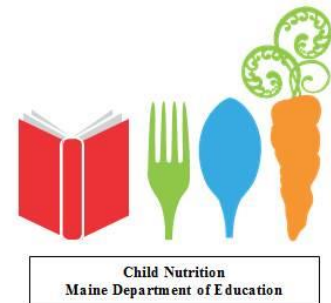
# Pre K Meal Pattern

- <https://fns-prod.azureedge.net/sites/default/files/resource-files/ServingSchoolMealstoPreschoolers.pdf>
- Search: nslp pre-k meal pattern



# Additional Requirements

- Access to free potable water during meals
- Signage: what is a reimbursable meal and the offerings of the day
- Posting of most recent Health Inspection for public view
- Posting of “Justice for All” poster for public view
  - Contact Child Nutrition for copies





United States Department of Agriculture



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To file a program discrimination complaint, a complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form, which can be obtained online, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

**mail:**

U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; or

**fax:**

(833) 256-1665 or (202) 690-7442;

**e-mail:**

program.intake@usda.gov.

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La información del programa puede estar disponible en otros idiomas además del inglés. Las personas con discapacidades que requieren medios de comunicación alternativos para obtener información sobre el programa (por ejemplo, Braille, letra agrandada, grabación de audio y lenguaje de señas americano) deben comunicarse con la agencia estatal o local responsable que administra el programa o con el TARGET Center del USDA al (202) 720-2600 (voz y TTY) o comunicarse con el USDA a través del Servicio Federal de Transmisión de Información al (800) 877-8339.

Para presentar una queja por discriminación en el programa, el reclamante debe completar un formulario AD-3027, Formulario de queja por discriminación del programa del USDA, que se puede obtener en línea, en cualquier oficina del USDA, llamando al (866) 632-9992, o escribiendo una carta dirigida al USDA. La carta debe contener el nombre, la dirección y el número de teléfono del reclamante, y una descripción escrita de la supuesta acción discriminatoria con suficiente detalle para informar al Subsecretario de Derechos Civiles (ASCR, por sus siglas en inglés) sobre la naturaleza y la fecha de la presunta violación de los derechos civiles. La carta o el formulario AD-3027 completado debe enviarse al USDA por medio de:

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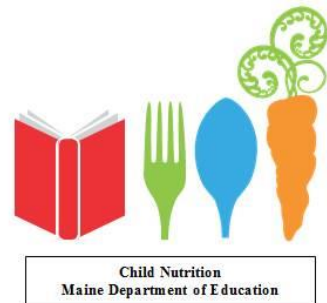
Esta institución ofrece igualdad de oportunidades.



Child Nutrition  
Maine Department of Education

# Justice For All Poster

- Cafeteria
- Hall – Grab and Go
- Cart: taking meals around
- Not required in the classroom



☐ Failed ☐ Closed ☐ IRI

# State of Maine Health Inspection Report

Page 1 of 5

Establishment Name	Critical Violations	1	Date	6/27/2018
	Non-Critical Violations	0	Inspector	J. J. J.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, NR) for each numbered item  
 IN=in compliance OUT=not in compliance N/O=not observed NR=not applicable

Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection R=repeat violation

Compliance Status	Item	Description	COS	R
<b>Supervision</b>				
1	IN	PHC present, demonstrated knowledge, and performed duties		
<b>Employee Health</b>				
2	IN	Management awareness, policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	Adequate handwashing facilities supplied & accessible		
<b>Approved Source</b>				
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	IN	Food in good condition, safe, & unadulterated		
12	IN	Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
13	IN	Food separated & protected		
14	IN	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		
<b>Potentially Hazardous Food Time/Temperature</b>				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
27	IN	Compliance with variance, specialized process, & HACCP plan		

**Risk Factors** are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status	Item	Description	COS	R
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variances obtained for specialized processing methods		
<b>Food Temperature Control</b>				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
<b>Food Identification</b>				
35	IN	Food properly labeled, original container		
<b>Prevention of Food Contamination</b>				
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		
<b>Proper Use of Utensils</b>				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
<b>Utensils, Equipment and Winding</b>				
45	X	Food & non-food contact surfaces: cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces: clean		
<b>Physical Facilities</b>				
48	IN	Hot & cold water available; adequate pressure		
49	X	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	X	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 6/27/2018

Health Inspector (Signature)

Follow-up: ☐ YES ☒ NO

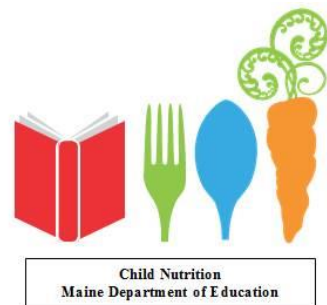
Date of Follow-up:





# Code of Maine Rules, Chapter 201

- Section 2
- Unless otherwise provided in this rule, an eating establishment must have at least one employee granted supervisory and management responsibility and designated as a certified food protection manager (CFPM).



# Food Safety

- Certified Food Protection Manager (CFPM)
  - ServSafe meets requirement
  - One CFPM in each School building

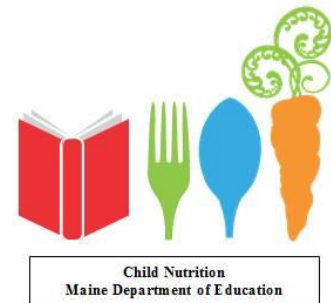
Director is not CFPM for District or a School

If the CFPM leaves you have 30 days to  
replace this individual



# Food Safety

- Standard Operation Procedures (SOP)
- Hand wash station with signage
- Ghost Tray
  - Sample of the day's menu offerings – 48 hours



# HAND WASH SINK



## No Other Use Allowed

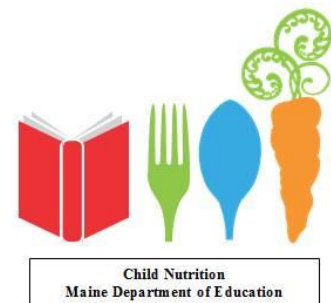


This is a regulation of the Maine Center for Disease Control and Prevention, Health Inspection Program



# Temperature Logs

- Freezer, Refrigerator, Milk cooler, temperatures recorded daily
- Taking of food temperatures during production and on serving lines



# A la Carte

- Entrée items offered a la carte on the day item is a reimbursable meal component/item can be sold a la carte the next day
  - Pizza reimbursable Monday
  - Sold A la carte on Monday and Tuesday



# None Reimbursable Items

## Prepacked items

- Calories posted at point of decision
- This includes vending machines
- ALL Vending machines



# Smart Snacks

- Calorie limits
- Serving size limits
- Time of sale limits
  - Midnight until 30 minutes after the school day ends
- <https://foodplanner.healthiergeneration.org/calculator/>
- Programs/NSLP/Smart Snacks in Schools





# Product Advertising

- Advertising on School Grounds: Maine Statutes: Title 20 A: Chapter 223, Sub Chapter 9, 6662
- §6662. Foods outside school meal program
- **3.Food and beverage advertising.** Brand-specific advertising of food or beverages is prohibited in school buildings or on school grounds except for food and beverages meeting standards for sale or distribution on school grounds in accordance with rules adopted under subsection 2.
- For the purposes of this subsection, "advertising" does not include advertising on broadcast media or in print media such as newspapers and magazines, clothing with brand images worn on school grounds or advertising on product packaging

